

INFORMATION LETTER

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NATIONAL CANNERS ASSOCIATION

For Members
Only

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House Committee Opens Hearings on Color Additives Bill; Secretary Flemming Presents Views; N. C. A. To Testify

Inclusion of an "anti-cancer" clause in pending legislation on color additives was recommended by Arthur S. Flemming, Secretary of Health, Education and Welfare, in testimony before the House Committee on Interstate and Foreign Commerce on January 26.

In justification of his recommendation, the Secretary stated: "We have concluded that such an anti-cancer clause constitutes sound public policy in view of the fact that no one knows how much or how little of a substance will induce cancer when added to the diet of man if it has been demonstrated that it will induce cancer when added to the diet of a test animal . . . The Government has a responsibility to see to it that we are not exposed to unnecessary risks of this character."

Citing the "deficiency in consumer protection" under the law at present, Secretary Flemming stated: "While the coal-tar colors now permitted were originally listed on the premise that they were 'harmless', our own retesting program—using newer scientific knowledge—has shown this premise to be false with respect to most of the

colors retested so far. . . . Yet under the present law, we must continue our tests and assume the burden of proving as to each listed color that it is not harmless before we can take that color off the permitted list. . . . This burden properly belongs on those who manufacture the colors.

"On the other side of the coin, however, is the fact that once we have shown a particular color to be *not harmless per se*, we are obliged under the present law to remove this color from the permitted list, even though the amount of the color consumed under particular conditions of use would be completely safe. . . ."

In summary, Mr. Flemming stated, "We believe that the Congress should enact color additives legislation that will (a) provide the consumer with better protection by placing the burden of proof to establish the safety of colors on the manufacturer, and (b) grant to the Executive Branch authority to approve the use of colors in amounts that are found to be safe."

N. C. A. is scheduled to testify on February 10.

New Bill Would Authorize Marketing Orders on Fruits

Representative Catherine May (Wash.) has introduced a bill, H.R. 9693, to amend the Agricultural Marketing Agreement Act of 1937 so as to authorize marketing orders on a number of fruits for canning and freezing.

The bill would authorize marketing orders on "sweet cherries, apricots, peaches, Bartlett pears, Italian prunes or purple plums, and apples produced in the States of Washington, Oregon, Idaho, and California only."

H.R. 9693 was referred to the House Agriculture Committee, of which Mrs. May is a member.

House Group To Hold Hearings on Wage-Hour Legislation

The House Subcommittee on Labor Standards has announced that it will hold hearings on wage-hour legislation beginning March 1. Originally scheduled for the week of February 15, the hearings have been postponed to accommodate Secretary of Labor James P. Mitchell, who is scheduled to be the first witness.

One of the bills before the Subcommittee is H. R. 4488, introduced by Representative James Roosevelt (Calif.) This is a companion to the original Kennedy bill, S. 1046, which was amended following subcommittee hearings. It would raise the statutory minimum wage to \$1.25 and curtail the overtime exemptions presently available to fruit and vegetable canners (see INFORMATION LETTER of July 18, 1959, page 237).

The Subcommittee on Labor Standards is headed by Representative Phil M. Landrum (Ga.) and also includes Representatives Roosevelt (Calif.), John H. Dent (Pa.), Roman C. Pucinski (Ill.), William H. Ayres (Ohio), and Edgar W. Hiestand (Calif.).

School Lunch Market Totals \$597 Million Annually

The market for food in public schools amounts to \$597 million annually, according to a marketing research report issued by the Agricultural Marketing Service of USDA.

The report is based on a survey of the quantity and value of foods, both purchased and donated, delivered to approximately 60,000 public schools having a feeding service during the one-year period from July, 1957, through July, 1958.

For the 21 million pupils in attendance in those schools, the per capita value of the foods amounts to \$28.

About \$505 million, or 85 percent, of the total \$597 million value of foods was acquired from local sources, and the remaining portion, or approximately 15 percent of the total dollar value of commodities, comprised those donated directly by the government from purchases made especially for school lunches or from stocks acquired

Supplements on Food Additives

N.C.A. has issued two Supplements to the INFORMATION LETTER reproducing FDA regulations under the Food Additives amendment.

The Supplement to the Convention Issue (No. 1764) reproduces an FDA list of substances that are generally recognized as safe for their intended use. This list had been published by the FDA in the *Federal Register* of Jan. 21.

The Supplement to this issue (No. 1765) reproduces an FDA list of substances used in the manufacture of food packaging materials for which prior sanctions have been granted and another FDA "gras" list. Both were published in the *Federal Register* of Feb. 2.

under various price stabilization and surplus removal programs.

In addition to the 60,000 schools offering a complete plate lunch or a la carte food service, 26,000 public schools did not offer any type of food service.

The report contains numerous tables on use of foods by public schools, by main categories such as milk, meat, cereals, and fruits and vegetables.

CANNED FOODS

Canned fruits and vegetables delivered to the 60,000 schools amounted to 457.3 million pounds valued at \$64 million. This total included 178.3 million pounds of canned fruits valued at \$27.9 million and 278.5 million pounds of canned vegetables with a value of \$36.2 million.

The following table summarizes the total quantity and value of classes of canned foods delivered to schools, according to the report:

	(million pounds)	(million dollars)
Canned fruits.....	178.3	27.9
Apples and sauce.....	35.8	5.1
Peaches.....	52.1	7.3
Canned vegetables.....	278.5	36.2
Green and wax beans.....	59.6	8.7
Corn.....	37.3	5.4
Peas, green.....	50.0	6.3
Tomato products.....	42.7	5.1
Catsup, chili sauce, etc.....	13.1	2.2
Canned soups.....	19.7	2.8
Vegetable juices.....	3.7	.4
Canned noncitrus juices.....	1.4	.1
Canned citrus juices.....	4.5	.6
Canned fish.....	13.3	6.8
Canned chicken.....	3.8	2.2
Canned turkey.....	.8	.6

About 98 percent of all canned fruits and canned vegetables purchased by schools was obtained from a processor or wholesaler, with the remainder coming mostly from a retailer.

The predominant purchasing practice with respect to canned fruits and vegetables was for schools to buy through route salesmen; such sales accounted for 69 percent of all canned fruits and 66.4 percent of all canned vegetables purchased.

The following table shows buying practices of school food buyers with respect to canned fruits and vegetables, and reports the extent to which competitive bids were used:

	Canned fruits	Canned vegetables
	(percentage of foods)	
Route salesmen.....	69.0	66.4
Telephone.....	20.4	22.6
Personal selection.....	3.9	5.7
Other.....	6.7	5.3
Competitive bids.....	26.2	23.7

Copies of the report, *The Market for Food in Public Schools* (MRR 377),

may be obtained from the U. S. Department of Agriculture, Washington 25, D. C.

USDA Deciduous Fruit Group Urges Research on Chemicals

Intensive research to develop new agricultural chemicals that do not leave harmful residues was recommended by the USDA's Deciduous Fruit and Tree Nut Research and Marketing Advisory Committee at its annual meeting in Washington, January 4-7. The committee commended USDA for its recent activity in behalf of cranberry and poultry producers when questions were raised about the use of chemicals in the production of cranberries and caponettes.

In its annual review of the Department's research on deciduous fruit and tree nuts, the committee termed the need for expanded studies of insects affecting these crops one of the most important in the farm research area. Included in such work should be a program for evaluating new insecticides, to push development of insect control methods, and basic research on the nature of insect resistance to insecticides.

A second important need is for research to develop new methods and equipment to improve mechanization of orchard work the committee said. Prospects of reducing labor costs for farm handling of fruits and nuts seem especially promising, based on the prospects of research already under way, it was said.

In the area of research to widen the utilization of fruits and nuts, the committee advised that the top need is for more basic studies to determine precisely the composition and physical structure of fruits and fruit products. Especially needed is new knowledge of the relationship between the physical and chemical constitution of fruit tissues and the texture, consistency, and related properties of processed products.

Another high priority need in the utilization field is for research to develop a reliable high-temperature, short-term method of sterilizing canned fruits, the committee said.

The committee listed the following high-priority needs in the marketing research area: (1) Development of practical measures of fruit maturity as a guide to proper inspection, grading, handling, and shipping; (2) new basic information on postharvest physiology and storage conditions; and (3) new knowledge of postharvest diseases of deciduous fruits and nuts.

Max R. Smith, manager of the Millburg Growers Exchange, Inc., Benton Harbor, Mich., was elected committee chairman. Carl Smith, assistant produce director of Gerber Products Company, Fremont, Mich., is a member of the committee.

Copies of the committee's report will be available from the committee's secretary, Dr. Roy Magruder, Office of the Administrator, Agricultural Research Service, USDA.

USDA Soil and Water Research

Studies aimed at improving water yields from agricultural watersheds, preventing damage to forest watersheds, and conserving moisture—especially in dryland farming areas—were listed as top research needs by the USDA's Soils, Water, and Fertilizer Research Advisory Committee at its annual meeting held this year at Athens, Ga., January 11-14.

Expanded research and data analysis would help to determine the extent to which the yield and quality of water from agricultural watersheds and major basins are affected by the changing use and treatment of the watersheds, the committee said.

New knowledge of the way in which timber harvesting and the development of transportation systems as well as other activities affect watersheds is needed to prevent damage to them, the committee noted.

Expanded research on conservation of moisture would include emphasis on study of the processes involved as well as on increasing the efficiency of soil moisture use by plants. Moisture conservation field practices applicable in various parts of the United States should be developed, the committee added.

In the area of basic soil problems, the most pressing need is for new knowledge of soil organic matter and nitrogen exchange in soil. Development of such information would help to improve soil and water management and conservation on much of the cropland in the United States, according to the committee.

Development of new methods of terracing, constructing waterways, strip cropping, and building control gulleys is the most important need in the field of erosion control research, according to the committee. Because of the lack of research on these practices in recent years, modifications in erosion control methods have been largely through observation and farmer experience.

N. C. A. Speakers Discuss Canners' Production Problems

Dr. Edwin A. Crosby of the N. C. A. Raw Products Research Bureau and C. W. Bohrer of the N. C. A. Washington Laboratory took part in canners conferences conducted by the Ohio Canners and Food Processors Association at Columbus February 2-4.

Dr. Crosby, luncheon speaker on the first day of the Raw Products Conference, discussed developments in mechanical harvesting of vegetables, with particular emphasis on tomatoes. Colored slides were shown to illustrate mechanical harvesters and bulk handling procedures. He also described some of the problems facing engineers and plant breeders in the "mechanization program."

Dr. Crosby also appeared on the program on the following day to discuss N. C. A.'s recommendations on *Drosophila* control for 1960. Specific recommendations on a field-through-plant program to combat the *Drosophila* problem were outlined. Industry interest in the program was evidenced by numerous questions from the audience concerning the control recommendations. Dr. Crosby also outlined the N. C. A. policy on grower use of pesticide chemicals, and stressed the importance of cooperation between all groups concerned with pesticide use.

Mr. Bohrer, appearing on the program of the Food Processors Short

Course, discussed, with the aid of colored slides, various aspects of protecting canned foods from contamination. Starting with the final delivery and storage of empty containers and proceeding through to final casing operations, he showed where contamination hazards are possible and how they may be overcome.

Mr. Bohrer later reviewed current developments in the regulation of food additives under the 1958 amendment to the Food and Drug Act, and proposals to enact a color additive amendment which are now before the Congress.

OTHER LABORATORY APPEARANCES

Two members of the N. C. A. Berkeley Laboratory staff participated in a panel discussion on problems affecting tomato production in California at the fifth annual "Tomato Day" held at the University of California at Davis on January 19.

Norman Olson discussed the *Drosophila* problem as it affects growers and canners, and Frank Lamb spoke on "The Importance of pH and Solids to the Canning Tomato Industry—Grower and Processor."

Gerald R. Bee, head of the processing department of the N. C. A. Washington Laboratory, spoke at the Illinois Canners School for Growers, Field Men, and Plant Operators on January 6 on "Retort Equipment and Its Operation."

Use of Pesticide Chemicals Discussed at Grower Meeting

Dr. Edwin A. Crosby of the N. C. A. Raw Products Research Bureau discussed grower-industry responsibilities in the use of pesticide chemicals at a meeting of the Choptank Vegetable Improvement Council in Preston, Md., January 28. Present at the meeting were representatives from the Maryland Agricultural Experiment Station, the Extension Service, the canning industry, and a large number of growers from the local area.

In his presentation Dr. Crosby discussed the action taken by the canning industry at the recent N. C. A. convention in establishing a policy with regard to the use of pesticide chemicals on canning crops. Dr. Crosby pointed out the responsibility of the agricultural experiment station, the extension service, the canners, farmers, and salesmen of chemicals in insuring the proper use of these important agricultural materials.

At the request of the Council chairman, William Kleinwachter, N. C. A. recommendations for the control of *Drosophila* on tomatoes for canning were also discussed by Dr. Crosby. Reports of canner experiences in 1959 using the recommended post-harvest pyrethrum dust treatment to control *Drosophila* stirred considerable interest in the group.

Acceptable Tin Coating Weights for 1960 Pack Seasonal Canned Foods

The MSSA has announced acceptable tin coating weights for 1960 pack seasonal canned fruits and vegetables, as exceptions to Military Specification MIL-C-1501C, as follows:

Product	Can Plate		Inside Enamel	
	Body	Ends	Body	Ends
Vegetables:				
Beans, green and wax.....	1.00	0.25	P	E
Beets (except Gulf states)....	0.75/0.25	0.75/0.25	E	E
Carrots.....	0.75/0.25	0.25	P	E
Catsup, tomato.....	1.00	1.00	E	E
or 1.00/0.25	0.25	P	E	
Chili sauces.....	1.00/0.25	1.00/0.25	E	E
or 1.00/0.25	0.25	P	E	
Mushrooms.....	0.75/0.25	0.25	P	E
Pimientos.....	0.75/0.25	0.25	P	E
Pumpkin.....	0.75/0.25	0.75/0.25	E	E
Sauerkraut.....	1.00/0.25	1.00/0.25	P	P
Soup, ready-to-serve:				
Cream of tomato.....	0.75/0.25	0.25	P	E
Vegetable.....	0.75/0.25	0.25	P	E
All others.....	0.25	0.25	E	E
Soup, condensed:				
Cream of tomato.....	0.75/0.25	0.25	P	E
Vegetable.....	0.75/0.25	0.25	P	E
All others.....	0.25	0.25	E	E
Tomatoes.....	0.75/0.25	0.25	P	E
Tomato Paste.....	1.00/0.25	0.25	P	E
Tomato Puree.....	0.75/0.25	0.25	P	E
Tomato Juice.....	0.75/0.25	0.25	P	E
Fruits:				
Apples.....	0.75/0.25	0.25	P	E
Applesauce.....	0.75/0.25	0.25	P	E
Apricots.....	0.75/0.25	0.25	P	E
Blackberries & similar berries.....	1.00/0.25	1.00/0.25	E	E
Blueberries.....	1.25	1.25	E	E
Cherries, sweet dark.....	1.00/0.25	1.00/0.25	E	E
Cherries, red sour pitted.....	1.00/0.25	1.00/0.25	E	E
Cranberry sauce.....	0.75	0.75	E	E
Figs.....	0.75/0.25	0.25	P	E
Fruit cocktail.....	0.75/0.25	0.25	P	E
Jam and jellies.....	1.00/0.25	1.00/0.25	E	E
Apple.....	1.25	0.25	P	E
Apricot.....	1.25	0.25	P	E
Olives.....	0.75/0.25	0.75/0.25	E	E
Peaches.....	0.75/0.25	0.25	P	E
Pears.....	0.75/0.25	0.25	P	E
Plums.....	1.00/0.25	0.25	P	E

Items not shown above remain as listed in Military Specification MIL-C-1501C, dated 6 May 1957.

Forthcoming Meetings

- Feb. 8-12—Oregon State College, Food Processors Short Course, Food Technology Bldg., Corvallis
- Feb. 9-10—New York State Canners and Freezers Association, Inc., 35th Annual Raw Products Conference, Geneva
- Feb. 9-11—Wisconsin Canners Association, Raw Products Conference, Wisconsin Center Bldg., Madison
- Feb. 10-11—NATIONAL CANNERS ASSOCIATION and Pennsylvania Canners Association, Sanitation Conference, Kennett Square
- Feb. 17—Iowa-Nebraska Canners Association, Raw Products Conference, Hotel Tallcorn, Marshalltown
- Feb. 19—National Red Cherry Institute, Annual Meeting, Sheraton Hotel, Chicago
- Feb. 22-24—Canadian Food Processors Association, Annual Convention Seignior Club, Montebello, Que.
- Feb. 26-27—Virginia Canners Association, 52d Annual Convention, Hotel John Marshall, Richmond
- March 3-4—Pennsylvania Canners Association, Canners Workshop, Allenberry Lodge, Bolling Springs
- March 6-10—National Association of Frozen Food Packers, 19th Annual Convention and Exposition, Conrad Hilton Hotel, Chicago
- March 13-16—National-American Wholesale Grocers Association, 54th Annual Convention and Marketing Exposition, Palmer House, Chicago
- March 14-15—Tri-State Packers Association, Spring Meeting, DuPont, Hotel Wilmington, Del.
- March 15—NATIONAL CANNERS ASSOCIATION, Northwest Branch, Annual Canned Salmon Cutting and Technical Conference, Olympic Hotel, Seattle
- March 18—Utah Canners Association, Annual Spring Meeting, Hotel Utah, Salt Lake City
- March 20-22—Canners League of California, 56th Annual Meeting, Santa Barbara Biltmore, Santa Barbara
- March 21-25—Oregon State College, Food Science Short Course, Food Technology Bldg., Corvallis
- March 22—Wisconsin Canners Association, Processors Conference, Wisconsin Center Bldg., Madison
- March 23—Wisconsin Canners Association, Safety Institute, Lorraine Hotel, Madison

Fruit Juice Drinks Exempted from Pennsylvania Sales Tax

Fruit juice drinks have been exempted from Pennsylvania's 4 percent selective sales and use tax. The exemption was provided in an amendment to the state's tax law, which was signed by Governor Lawrence on December 30 and was effective immediately.

The exclusion of certain fruit juice drinks from the tax was accomplished by an amendment which provided that "the term 'soft drinks' shall not include natural fruit or vegetable juices or their concentrates or non-carbonated fruit juice drinks containing not less than 25 percent by volume of natural fruit juices or of fruit juice which has been reconstituted to its original state or natural concentrated fruit or vegetable juices. . ."

USDA Policy on Dry Beans

USDA announced January 21 that any 1959-crop dry beans taken over by the CCC in coming weeks under the price support operation will be sold at the higher of the domestic market price or the statutory minimum price, which is 105 percent of the 1959 support rates plus reasonable carrying charges. This pricing will apply to both domestic and export sales.

Any 1959-crop beans acquired under price support and which are not sold through commercial channels under this pricing policy will be made available, prior to the 1960 harvest, to non-commercial outlets.

USDA said that market prices have been above support prices and producers should find it profitable to redeem their beans under price support loan prior to the maturity dates of February 29 in New York, Michigan and Pennsylvania, and April 30 in all other states.

Through December 31, 1959, a total of 1,822,066 hundredweight of 1959-crop dry beans had been put under loans and purchase agreements. This is somewhat less than the 2,789,586 hundredweight of 1958-crop beans put under support through Dec. 31, 1958.

Radiation of Food

The Joint Committee on Atomic Energy, at public hearings January 14-15 on reasons for the Army's abandonment of the Ionizing Radiation Center at Stockton, Calif., received explanations of the lack of need for a crash program on radiation sterilization of food at this time.

Richard S. Morse, director of Army research and development, said that the Army plans to continue work on radiation food sterilization but that it will be limited in scope.

Dr. Paul Aebersold, director of AEC's Office of Isotope Development, reported that an Interdepartmental Committee on Radiation Preservation of Food had recommended a program of fundamental research aimed at pasteurization rather than complete sterilization of food.

It was suggested by members of the Congressional Committee that a civilian agency such as the AEC might initiate a program of food pasteurization using a smaller irradiation center than had been proposed at Stockton.

Members of the Committee urged a quick decision on such a program in order that funds to continue research can be made available without delay.

Wholesale Distributor Stocks of Canned Foods

A report on stocks of 32 canned food items in the hands of wholesale distributors, including retail multiunit organizations, on January 1 has been issued by the Bureau of the Census, U. S. Department of Commerce.

Jan. 1 July 1 Nov. 1 Jan. 1
1959 1959 1959 1960
(Thousands of actual cases)

Vegetables:			
Asparagus.....	659	n.a.	721
Beans, green and wax.....	2,771	2,744	2,863
Beans, lima.....	528	471	551
Beets.....	1,045	1,213	1,136
Carrots.....	415	390	452
Corn.....	3,048	3,347	3,738
Peas.....	3,204	n.a.	3,977
Pumpkin and squash.....	466	343	440
Sauerkraut.....	647	564	704
Spinach.....	572	n.a.	621
Tomatoes.....	3,215	2,819	3,135
Catsup and chili sauce.....	2,066	2,024	2,270
Tomato paste.....	555	490	648
Tomato puree (pulp).....	487	439	491
Tomato sauce.....	565	607	693

Fruits:			
Apples.....	497	397	399
Applesauce.....	1,422	1,222	1,338
Apricots.....	558	n.a.	748
Cherries, R&P.....	429	290	505
Cherries, sweet.....	239	n.a.	229
Fruit cocktail.....	1,443	n.a.	1,599
Grapefruit segments.....	349	403	365
Peaches.....	3,771	n.a.	3,777
Pears.....	1,200	n.a.	1,212
Pineapple.....	1,879	1,893	2,324
Plums.....	279	n.a.	318

Juices:			
Citrus blends.....	389	465	455
Grapefruit.....	605	907	629
Orange.....	708	1,058	707
Pineapple.....	1,185	1,253	1,161
Tomato.....	2,134	2,386	2,172

Fish:			
Maine sardines.....	298	176	296
n.a.—Not available.			

Canned Sweet Potato Trends

"Canned Sweet Potato Trends and Outlook" was the subject of a talk by Dr. Howard L. Stier, Director of the N. C. A. Statistics Division, at a meeting of Eastern Shore sweet potato growers and shippers, at Parkley, Va., February 4.

Dr. Stier's presentation was a statistical summary of trends in the utilization of sweet potatoes for canning, in the production of canned sweet potatoes, and in per capita consumption. He pointed out that in the last 10 years the pack has been increased from 3.8 to 8.6 million cases (24/303) and that consumption is up from 0.5 to 1.1 pound per person.

In the same period the pack in Louisiana-Mississippi-Alabama has increased more than the pack in Maryland-Virginia-New Jersey.

Stocks of Canned Foods on Jan. 1 and Season Shipments

(N.C.A. Division of Statistics)

	Carry-over month	Case basis	Supply		Canners' Stocks, Jan. 1		Season Shipments to Jan. 1	
			1958-59	1959-60	1959	1960	1959	1960
			(thousands of cases)					
Apples.....	Sept.	6/10	4,307	4,473	2,523	2,947	1,844	1,525
Applesauce.....	Sept.	actual	16,975	18,408	10,667	12,299	6,308	6,108
R&P cherries.....	July	actual	2,851	4,326	1,206	2,014	1,645	2,312
Sweet cherries.....	June	24/2½	1,135	964	622	425	513	539
Apricots.....	June	24/2½	2,482	5,180	858	1,997	1,624	3,183
Peaches.....	June	24/2½	28,540	33,722	12,989	15,702	15,551	18,020
Pears.....	June	24/2½	10,371	11,589	5,718	6,532	4,653	5,057
Purple plums.....	June	24/2½	1,408	1,961	n.a.	918	n.a.	1,043
Pineapple*.....	June	actual	20,966	20,134	9,694	8,628	11,272	11,506
Pineapple juice*.....	June	actual	14,614	14,113	7,177	7,794	7,437	6,320
Asparagus.....	March	actual	9,185	8,697	2,705	2,569	6,389	6,128
Green and wax beans.....	July	actual	31,593	30,574	18,482	16,181	13,111	14,393
Beets.....	July	actual	11,055	10,310	6,743	5,721	4,312	4,589
Carrots.....	July	actual	3,599	3,068	2,268	1,685	1,331	1,383
Corn.....	Aug.	actual	37,256	42,823	21,396	25,020	15,862	17,803
Peas.....	June	actual	41,605	38,670	23,975	19,220	17,630	19,450
Spinach.....	March	actual	n.a.	6,909	n.a.	2,144	n.a.	4,765
Tomatoes.....	July	actual	29,622	27,248	16,494	13,348	13,129	13,699
Tomato juice.....	July	actual	41,092	37,184	25,853	22,349	15,238	14,835
Catsup.....	July	actual	35,339	35,039	22,725	20,290	12,615	14,749
Chili sauce.....	July	actual	3,064	3,326	1,611	1,857	1,453	1,469

n.a.—Not available. * Pineapple Growers Association of Hawaii.

Pack of Beets and Carrots through Dec. 31, 1959

Reports on the 1959 packs of canned beets and canned carrots through December 31 have been issued by the N.C.A. Division of Statistics.

BEETS

State	through Dec. 31 1958	1959 (actual cases)
New York.....	2,407,919	2,814,468
Michigan.....	386,710	229,393
Wisconsin.....	3,544,209	2,570,195
Wash. and Oregon.....	935,390	1,045,076
Other states*.....	1,173,240	1,673,055
U. S. Total.....	8,447,468	8,332,187

* Calif., Colo., Del., Ind., Md., Mian., Pa., Texas, Utah, and Wyo.

CARROTS

State	through Dec. 31 1958	1959 (actual cases)
New York.....	368,841	300,110
Md., Del., and Pa.....	180,152	176,137
Wisconsin.....	900,703	477,984
Wash. and Oregon.....	598,769	562,456
Other states*.....	857,932	690,772
U. S. Total.....	2,906,399	2,207,459

* Calif., Colo., Ind., Maine, Md., Mich., Texas, Utah, and Wyo.

Pack of Canned Fish

The U. S. pack of canned fish and shellfish for human consumption declined in 1959 as a result of sharply reduced packs of salmon, Maine sardines, Pacific sardines, anchovies, and shrimp. The pack of canned tuna, at 14,395,000 standard cases, established a new record for the fourth straight year. Following are preliminary pack totals as reported by the Fish and Wildlife Service:

	1958	1959
(standard cases)		
Tuna.....	14,094,101	14,395,000
Salmon.....	3,731,960	2,463,200
Maine sardines.....	2,099,959	1,750,000
Pacific sardines.....	2,222,586	755,000
Mackerel.....	404,425	595,000
Anchovies.....	53,735	3,000
Shrimp, South Atlantic and Gulf.....	808,314	745,000

Sales Contests for Wholesalers

The Small Business Administration has issued a leaflet entitled *Sales Contests for Wholesalers* (Small Markets Aid No. 47). Copies are available from the Small Business Administration, Washington 25, D. C.

Spinach for Processing

Less acreage will be planted to spinach for processing in the 1960 winter and early spring seasons than last year, according to the Crop Reporting Board of USDA. On the basis of estimates as of January 1, the early spring acreage in California is expected to be 8 percent less than last year but 3 percent above average, and the Florida winter acreage is the same as was planted last year but 10 percent above average.

Seasonal Group and State	1959 Planted	1959 Harvested	1960 Prospective
(acres)			
Winter:			
Florida.....	1,100	1,000	1,100
Early spring:			
California.....	9,600	9,100	8,800

Pack of Canned Meat

The pack of canned meat and meat products processed under federal inspection during December has been reported by the Agricultural Marketing Service of USDA at 186,901,000 pounds, including quantities for defense.

	3 Lbs. & over	Under 3 Lbs.	Total
(thousands of pounds)			
Luncheon meat.....	14,295	14,097	28,392
Canned hams.....	21,795	777	22,572
Beef hash.....	400	5,531	5,932
Chili con carne.....	822	10,128	10,949
Vienna sausage.....	123	4,302	4,425
Frankfurters and wieners in brine.....	5	414	414
Deviled ham.....	62	785	785
Other potted and deviled meat products.....	2,045	2,045	2,045
Tamales.....	200	2,261	2,461
Sliced, dried beef.....	32	261	293
Chopped beef.....	272	272	272
Meat stew.....	218	9,933	10,152
Spaghetti meat products.....	156	8,169	8,324
Tongue (not pickled).....	43	85	128
Vinegar pickled products.....	963	916	1,879
Sausage.....	680	680	680
Hamburger.....	474	6,866	7,340
Soups.....	857	42,172	43,029
Sausage in oil.....	438	414	852
Tripe.....	303	303	303
Brains.....	164	164	164
Loins and picnics.....	2,578	28	2,606
All other products 20% or more meat.....	381	5,011	5,392
All other products less than 20% meat (except soup).....	755	15,713	16,467
Total all products.....	44,597	131,260	175,856

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 186,901 thousand pounds.

FDA Stays Order on Standards for Dietetic Jams, Jellies

The FDA has announced in the *Federal Register* of January 28 that objections were filed to its order establishing definitions and standards of identity for artificially sweetened fruit jellies and for artificially sweetened fruit preserves or jams, and that FDA has stayed the effectiveness of that order in its entirety.

The order establishing the standards for artificially sweetened jams, jellies and preserves was issued by FDA last year (see INFORMATION LETTER of Nov. 7, page 315).

The FDA will announce, as soon as practicable, a public hearing for the purpose of receiving evidence relevant to the issues raised by the objections, which deal with minimum limits for fruit juices, permissible jelling ingredients, artificial coloring, and optional ingredients.

FRUIT PRESERVES AND JAMS

The FDA published in the *Federal Register* of February 4 an order denying an amendment to the standard of identity for fruit preserves and jams to permit the addition of cherry liqueur and rum as optional ingredients.

Booklet on Food Additives

The FDA has issued a booklet entitled, *What Consumers Should Know About Food Additives*. It is intended to answer questions about food additives and the new law, in the language of the consumer. The booklet is for sale by the Superintendent of Documents, Government Printing Office, Washington 25, D. C., for 15 cents a copy.

In announcing the new booklet, FDA said that "food additives are being used to increase production, reduce cost, promote cleanliness, prevent spoilage, increase shelf life, and improve the quality, appearance, texture and nutritional value of our foods."

FDA Sets Zero Tolerance on Residues of Heptachlor

The FDA published in the *Federal Register* of January 19 an order establishing a zero tolerance for residues of heptachlor and heptachlor epoxide. The action bans any amount of residue of heptachlor in or on foods shipped in interstate commerce.

Grades for Orange Juice

The Agricultural Marketing Service of USDA has amended the U. S. standards for grades of canned orange juice to permit standardization of this product by adding frozen orange concentrate or other suitable ingredients permitted by the FDA.

Addition of canned concentrated hot-pack orange juice is specifically excluded by the amendment.

The amendment was effective upon its publication in the *Federal Register* of January 21.

Grades for Citrus Salad

The Agricultural Marketing Service of USDA has revised the U. S. standards for grades of canned grapefruit and orange for salad.

Principal changes are slight adjustments in the recommended drained weights to bring them into line with good commercial packing practices. For Grade A, the drained weight is reduced from 60 to 56.25 percent of the capacity of the container. For Grade B, the recommended weight is reduced from 55 to 53.12 percent of the container capacity.

Other changes permit the use of nonnutritive sweeteners and other ingredients that are permitted by the FDA.

The revised standards became effective upon publication in the *Federal Register* of January 21.

Loans to Cranberry Growers

USDA has designated New Jersey, Massachusetts, and Washington as areas where the Farmers Home Administration may make emergency loans to eligible cranberry growers through June 30.

"To be eligible, an applicant must be an established cranberry grower and be unable to obtain the credit he needs from other local sources. He must have suitable experience and reasonable prospects for success in the cranberry enterprise he plans to carry on with the loan, and must have suffered a substantial loss because of the conditions that brought about the need for emergency credit in the area," USDA said.

"Borrowers agree to repay their loans as soon as possible consistent with their repayment abilities. Loans to meet operating expenses are secured by liens on crops financed, on chattel property and—if necessary—on real estate."

Wide Radio Coverage Given to News From Convention

In addition to the NBC radio network and the AP radio wire service, both of which covered the recent N.C.A. Convention nationally, there were special news broadcasts from 10 radio stations in California, District of Columbia, Florida, Indiana, Massachusetts, Michigan, New Jersey, and New York, and perhaps others not yet reported.

These broadcasts covered many phases of the Convention, such as the quality control practices of the canning industry to safeguard canned foods for the public, the economic and public service significance of the sesquicentennial of the birth of canned foods, and specific Convention appearances such as those of Roger Blough of the U. S. Steel Corporation. Some of these broadcasts dealt with the following:

Station WOR, New York City—"The McCanns at Home" reviewed the 150-year history of the canning industry, and pointed up its importance in terms of convenience and quality values to the housewife.

Station WCBS, New York City, the CBS regional outlet—"The Alan Gray Show" stressed the canning industry practice of controlling the quality and safety of its products.

Station WNYC, New York City—"Listen to Nutrition" (Iva Bennett). The sesquicentennial of canning; the economic importance of the canning industry; its scientific basis; its innovations; the convenience, safety, variety, nutritive value, and economy of canned foods.

Various other items of Convention news were carried on the following programs: Station WRC (Washington, D. C.), "Pocketbook News," Wilma Soss; Station WOR (New York City), Ed and Pegeen Fitzgerald; Station WJR (Detroit, Mich.); Station KCBS (San Francisco, Calif.), Craig Harrison; Station WHDH-TV (Boston, Mass.), "The New England Farm and Food Show."

Calif. Processors & Growers

W. Harlow Waggoner, Jr., Santa Clara Packing Co., San Jose, Calif., has been reelected president of California Processors and Growers, Inc.

N. T. Nowell, Thornton Canning Co., Lodi, was reelected vice president, and John W. Bristow, Oakland, Calif., was reelected executive vice president.

Status of Legislation

Senate and House bills of particular interest to the canning industry are described below, together with a report of their current status:

Antitrust enforcement—S. 11 and H. R. 11, to strengthen the Robinson-Patman Act with respect to alleged price discrimination, are pending before the Senate and House Judiciary Committees, respectively. (N. C. A. has registered its opposition.) S. 716, to authorize the Justice Department to compel the production of documents in civil antitrust cases, was passed by the Senate last year and is pending before the House Antitrust Subcommittee.

Cease-and-desist orders—H. R. 8841, to amend the Federal Trade Commission Act to provide for the issuance of temporary cease-and-desist orders to prevent certain acts and practices awaiting the outcome of FTC proceedings, is pending before the House Interstate and Foreign Commerce Committee.

Color additives—S. 2197, to amend the Federal Food, Drug, and Cosmetic Act with respect to the use of color additives, was passed by the Senate last year, with amendments, and is pending before the House Interstate and Foreign Commerce Committee. Hearings on this and a similar bill, H. R. 7624, were conducted by the House committee Jan. 26, 27, and 29 and will be resumed Feb. 10 and 11. (N. C. A. is scheduled to testify Feb. 10.)

Co-op bargaining—H. R. 1793, to authorize cooperative associations of producers to bargain with purchasers singly or in groups, is pending before the House Judiciary Committee.

Co-op marketing—S. 2014, to authorize associations of agricultural producers to own and operate marketing facilities, is pending before the Senate Agriculture Committee.

Farm labor—H.R. 9869, 9871, and 9875, to amend title V of the Agricultural Act of 1949 to require joint approval by the Secretaries of Agriculture and Labor in the issuance of regulations affecting the wages and working conditions of agricultural labor, are pending before the House Committee on Agriculture.

Federal preemption—H.R. 3, to establish rules of interpretation concerning the effect of an Act of Congress on state laws, was passed by the House last year and is pending before the Senate Internal Security Subcommittee which conducted hearings last year on a similar bill, S. 3. (N.C.A. has requested that federal food regulatory laws be excluded from the scope of these bills.)

Marketing orders—H.R. 9693, to amend the Agricultural Marketing Agreement Act of 1937 to authorize the Secretary of Agriculture to issue marketing orders with respect to certain processed fruits, is pending before the House Domestic Marketing Subcommittee. H.R. 642, to provide flexibility in the operation of marketing agreement programs, and H.R. 1070, to extend the applicability and coverage of marketing agreements and orders, are also pending before the House Agriculture Committee.

Migrant labor—The following bills are pending before the Senate Subcommittee on Migratory Labor: S. 1778 and S. 2498, to require crew-leader licensing; S. 1085 and S. 2141, to regulate the wages and hours of migrant farm workers and their children; and S. 2864 and S. 2865, to provide funds for the education of migrant farm workers and their children.

Minimum wage—S. 1046, to increase the minimum wage and reduce the overtime exemptions of fruit and vegetable canners, is pending before the Senate Labor Committee. H.R. 4488, a similar bill, is pending before the House Subcommittee on Labor Standards. (N.C.A. has filed a statement in opposition to changes in the overtime exemptions.)

Poultry marketing—S. 430, to provide for the orderly marketing of turkeys, is pending before the Senate Agriculture Committee. (N.C.A. opposes application to canning.)

Pre-merger notification—H.R. 9896 and S. 442, to amend the Clayton Act to provide for prior notification and suspension of certain mergers and acquisitions, are pending before the House Judiciary Committee. H.R. 2325 is pending before the House Antitrust Subcommittee.

Price-increase notification—S. 215, to require certain corporations to file advance notice of proposed price increases, is pending before the Senate Antitrust and Monopoly Subcommittee. H.R. 4934 is pending before the House Judiciary Committee.

Price-increase hearings—H.R. 6263, to authorize the Government to hold public hearings on price or wage increases, prospective or actual, which appear to threaten national economic stability, has been reported by the House Government Operations Committee. S. 2382, a companion bill, is pending before the Senate Banking Committee.

FISHERIES LEGISLATION

Construction differential subsidy—H.R. 5421 is pending in a conference committee.

Fishing vessel mortgage insurance funds—S. 2481 was passed by the Senate in 1959 and is pending in the House MM&F Committee.

Roosevelt Introduces Bills Relating to Food Distribution

Representative James Roosevelt (Calif.), whose House Small Business Subcommittee No. 5 held hearings during the summer on small business problems in food distribution, has introduced three bills designed to provide encouragement and help for small business firms engaged in food distribution.

The bills were introduced January 25 together with other proposals relating to distribution of petroleum products, motor vehicle parts, equipment and accessories, another subject on which the Roosevelt Subcommittee has held hearings.

H.R. 9896 would amend section 7 of the Clayton Act, the so-called anti-merger provision, so as to require any corporation having capital surplus and undivided profits of more than \$10 million to give 30 days notice to the Attorney General and to the FTC before making an acquisition. The bill provides for action to block the proposed acquisition, under certain circumstances.

H.R. 9897 would amend the Packers and Stockyards Act so as to prohibit retailing of meats, meat food products, livestock products, dairy products, poultry, poultry products, or eggs by any firm whose gross sales were more than \$10 million during the preceding calendar year; and would generally provide for the purchase of livestock only at a stockyard or similar public auction.

H.R. 9898 would amend the Federal Trade Commission Act "to prohibit vertical integration in the food industry." The bill states, in part:

"It shall be unlawful and an unfair act and practice in commerce within the meaning of section 5 of this Act, for any person, partnership, or corporation engaged in the retail sale of merchandise through food or grocery stores, in or affecting commerce, to engage in the manufacturing, processing, or preparation of any food or related merchandise for sale through food or grocery stores, where the effect of integrating the retailing of such merchandise with such manufacturing, processing, or preparation may be substantially to lessen competition or tend to create a monopoly in any line of commerce."

H.R. 9896 was referred to the House Judiciary Committee, H.R. 9897 to the House Agriculture Committee, and H.R. 9898 to the House Committee on Interstate and Foreign Commerce.

Parade

Beth Merriman, food editor, featured canned foods in a photograph food article, "Three Quick Casseroles," in the January 3 issue of *Parade* magazine.

Canned foods included in the recipes are peas and deviled ham in Ham Potato Puff with Peas, Vienna sausage, whole kernel corn or cream style corn in Penny Casserole, and baked beans, apple slices and luncheon meat for Three-In-One Casserole.

Parade is a Sunday supplement magazine appearing in 63 metropolitan newspapers throughout the country and has a circulation of approximately 9,600,000.

What's New in Home Economics

Appearing in the January issue of *What's New In Home Economics* magazine is a series of articles under the title "Vegetable Cookery—Up to Date." One of the articles is devoted to "Canned Vegetables" and is illustrated with two photographs from N.C.A.'s Consumer Service Division.

The article begins, "Canned vegetables merited the convenience food designation long before the term was coined. With such a large proportion of the American population employed, and with short-cut meal preparation a trend of the times, convenient canned vegetables are enjoying increased use and popularity." Following is given a USDA report comparing the per capita consumption of the 10 principal vegetables in all forms, now and 20 years ago.

It goes on, "With the constant research and development program which leads to improved practices of growing, harvesting, and processing today's canned vegetables, it is increasingly important that these products be handled in the home in such manner as to preserve the qualities which have been 'built into' the canned foods.

"Vegetables, naturally high in certain nutrients, are high in these nutrients in canned form. Thus canned vegetables are selected for inclusion in meals for their nutritive contribution just as any vegetables are selected."

The article continues with a discussion of the best methods for preparing and serving canned vegetables.

Editorial material in *What's New*

Secretary's Annual Report

A copy of the *Secretary's Annual Report, 1959*, covering N.C.A. staff activity during the calendar year, has been mailed to the headquarters office of each member.

In *Home Economics* is written especially for teachers of home economics in junior and senior high schools, which accounts for the major portion of its circulation of approximately 40,000. However, students and home economists in all types of work read the magazine. Maintaining a regular advertising schedule in the magazine throughout the school year, the Consumer Service Division brings its educational materials to the attention of teachers.

Good Housekeeping

The January issue of *Good Housekeeping* magazine features 32 uses of canned foods in a nine-page food-photograph article, "60 Favorites With A New Twist."

Canned foods used in the recipe suggestions include deviled ham, pineapple chunks, peas, luncheon meat, spaghetti sauce, shoe-peg white corn, tart pitted cherries, tuna, crab meat, grapefruit sections, sliced apples, apricot nectar, water chestnuts, baked beans in tomato sauce.

Also pineapple-grapefruit juice, tomato soup, whole kernel corn, apricots, kidney beans, ripe olives, sweet potatoes, green pea soup, onion rings, peach halves, tomato-rice soup, catchup, sauerkraut, and pimientos.

The article is attractively illustrated with color photographs of 19 of the recipe suggestions.

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